

# Chakchouka with eggs and chorizo

## Recipe for 4

### Description

Often, you will find the Chakchouka served on Pita breads, here we present it to you in the form of Brunch.

### Note

You can replace the parsley with fresh mint.

### Ingredients

#### Chakchouka

- 0.50 Unit(s) Onion
- 1 Unit(s) Red pepper
- 3 Clove(s) Chopped garlic
- 1 Tbsp Tomato paste
- 200 Gr Spanish chorizo
- 2 Tsp Cumin powder
- 1 Tsp Ground coriander
- 1 Tsp Smoked paprika
- 0.25 Tsp Cinnamon powder
- 0.25 Tsp Chili flakes
- 1 Unit(s) Can of crushed plum tomatoes (28 oz)
- 4 Unit(s) Egg
- 60 Ml Sheep's milk feta
- 2 Tbsp Chopped parsley

### Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **400 F°**

#### Sitting up

Remove the skin from the chorizo and cut it into brunoise.

Slice the onion and bell pepper, finely chop the garlic cloves.

Crumble the Feta cheese and chop the parsley coarsely.

#### Cooking of the Chakchouka

In a large, high-sided ovenproof skillet, heat oil over medium heat; sauté chorizo, then add onion, bell pepper, garlic, tomato paste, cumin, coriander, smoked paprika, salt, cinnamon, hot pepper flakes and pepper, stirring a few times, until vegetables begin to soften, and tomato paste is cooked (colored), 3 to 5 minutes.

Add diced tomatoes to skillet; cook, stirring a few times, until mixture thickens, about 10 minutes.

Reduce heat to medium-low.

Spoon mixture into 4 small ovenproof dishes, gently cracking an egg on top (without cracking it).

Place in oven, bake until eggs are soft or cooked to desired consistency, 8 to 10 minutes. Garnish with feta cheese and parsley.

**Bon appétit!**